



# French Buffet

## Appetizer

Salmon and monkfish carpaccio with wild herbs and lemon sauce  
Salmon and whitefish caviar terrine with mustard and dill sauce  
Lollo Rosso and frisee salad with tomatoes  
Wild boar ham with figs  
Duck liver pate with apple pieces  
Artichoke salad  
Provencal vegetable salad with olives  
Selection of bread and butter

## Main Course

Tender roast beef with Bordeaux sauce, Provencal vegetables and potato gratin  
Coq au vin with rice and garden vegetables  
Vegetarian potato and leek casserole

## Dessert

Crepes with chocolate mousse and berry compote  
Pear tart  
Fresh fruit, sliced